**Plum-Vanilla Preserves**

**Yield:** 4 8-ounce jars

Equipment:

4 – 8-ounce jars

1 – Measuring Scale

1 – Chef’s Knife

1 – Paring Knife

1 – Cutting Board

1 – Saucepan

1 – Citrus Juicer / Strainer

1 – Rubber Spatula

1 – Candy / Deep-fry Thermometer

1 – Spoon

**Ingredients:**

1 ½ pounds Plums, firm-ripe and cut into 1/4-inch pieces (with skin)

2 ¼ cups Sugar

2 each Vanilla Beans, split lengthwise and halved crosswise

4 each Cinnamon Sticks, small

1 each Lemon

1 ½ pounds Apricots, dried cut into 1/4-inch pieces (with skin)

**Instructions:**

1. Start with a step-by-step canning how-to.
2. Put the plums, sugar, vanilla beans, and cinnamon sticks in a large, wide saucepan. Squeeze the lemon juice through a strainer into the pan. Cook over medium-high heat, stirring occasionally, until the sugar dissolves and the mixture boils, about 10 minutes.
3. Reduce the heat to medium and continue to cook, stirring occasionally, until a candy or deep-fry thermometer registers 220ºF, about 30 minutes. (To be sure that the mixture has reached the gel point, spoon some onto a chilled plate and put in the freezer until cool. The liquid should set; if not, continue to cook and retest after a few more minutes). Remove the pan from the heat and let cool 30 minutes.
4. Meanwhile, sterilize four 8-ounce canning jars and lids.
5. Return the plum mixture to medium-high heat. Bring to a boil, stirring, then add the apricots. Reduce the heat to medium and simmer until the apricots are tender, about 5 minutes. Discard the cinnamon sticks.
6. Fill the jars with the plum mixture, leaving ½ inch headspace, then seal and process.